

Standardized Recipe Form

Recipe Name Santa Fe Pita

Category Entree
(i.e., entrée, breads)

Recipe # _____

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local vegetable when in season	Servings		Directions: Include <i>step-by-step</i> instructions, the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Pita, 6" white Chicken fajita strip, USDA*, cooked and cooled Cheese, cheddar, reduced fat, shredded* Roasted red peppers Spinach, arugula, or romaine lettuce, raw (Local) Chipolte Ranch, BPS Buttermilk (for ranch dressing) (Local)	25 lrg 6 ½" 7 lbs 13 oz 1 lb 9 oz 1 lb 9 oz 12 ½ oz 6 lb 4 oz	50 lrg pitas 15 lb + 10 oz 3 lb + 2 oz 3 lb + 2 oz 1 lb + 9 oz 12 lb + 8 oz	Assemble pitas and serve ◇The roasted red peppers can be replaced with fresh, local tomatoes or commodity corn. The pita bread could be replaced and the sandwich filling eaten as an entrée or side dish.

Serving Size 1 serving Pan Size _____

Yield _____ Number of Pans _____

Meal Pattern (Based on Serving Size): _____

2.5 oz Meat/Meat Alternative
 _____ Fruit/Vegetable
1 Grains/Breads

Oven Temperature & Baking Time:

	Temperature	Minutes
Conventional	_____	_____
Convection	_____	_____

If available, **Nutrition Analysis:** **Serving Size:** 1 item

<u>391</u> Calories	<u>4</u> Saturated Fat (g)	<u>16</u> Vitamin C (mg)
<u>30</u> Protein (g)	<u>616</u> Sodium (mg)	<u>969</u> Vitamin A (IU)
<u>21</u> Total Fat (g)	<u>0.76</u> Fiber (g)	<u>207</u> Calcium (mg)
<u>37.8</u> % Calories from Total Fat		<u>2</u> Iron (mg)

This recipe is from Sherri Pearson, Bozeman Public Schools, Bozeman, Montana.